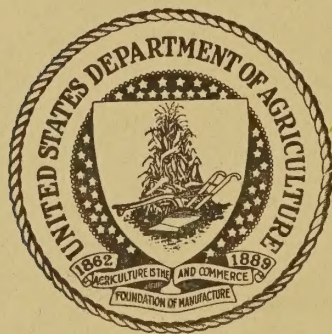


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BOOK NUMBER 1,933
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addJiffy Ice Cream

2 cups whipping cream
 $\frac{1}{2}$ cup sugar

$\frac{2}{3}$ cups graham cracker crumbs
1 tsp. vanilla

Mix whipping cream until the thickness of thin gravy or medium white sauce. Add sugar, graham cracker crumbs and vanilla. As soon as all ingredients are mixed together smoothly, pour into refrigerator tray of electric refrigerator and freeze as fast as possible. The ice-cream when mixed should be just thick enough to hold its shape and should pour from the bowl into the tray.

Fruit Ice Cream

2 cups milk
 $1\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ tsp. lemon flavoring

4 tbsp. flour
2 cups crushed fresh peaches
Red fruit coloring to make ice-cream pink.

Bring milk to boil. Add flour and sugar which have been mixed together. Cook until thickened about the thickness of white sauce. Remove from cooking unit and cool. When cool add crushed fruit, flavoring and freeze in electric refrigerator at the fastest freezing position.

Rice Delight

Steam $\frac{1}{2}$ cup of rice with $\frac{3}{4}$ cup water. Add a half cup milk, $\frac{1}{3}$ cup sugar, $\frac{1}{2}$ cup chopped fruit, and 1 teaspoon vanilla. Cool. Whip 1 cup of cream with electric mixer using high speed. Add rest of ingredients and freeze in the electric refrigerator.

Buttermilk Sherbert

2 cups buttermilk
1 egg white
1 cup crushed pineapple

$\frac{2}{3}$ cup sugar
1 tsp. vanilla
pinch of salt

Mix buttermilk, all but 2 tablespoons of sugar, salt, pineapple and vanilla; freeze to mush. Beat egg whites stiff, add 2 tablespoons sugar. Transfer frozen mixture to cold mixing bowl, beat until fluffy, add egg whites and return to freezing tray and freeze quickly.

Glorified Cabbage Salad

$\frac{1}{2}$ cup water
 $\frac{2}{3}$ cup cider vinegar
 $\frac{1}{2}$ cup sugar
6 cups shredded cabbage

1 chopped green pepper
 $\frac{1}{2}$ cup chopped walnut meats
4 large red apples
 $\frac{1}{4}$ cup pimento

Pour mixture of water, vinegar and sugar over cabbage shredded. Let stand in refrigerator for 1 hour. Drain and add green pepper, pimento, nuts and apples diced in medium size pieces. Mix with mayonnaise; chill and serve in salad bowl. If salad is to stand long, put juice of one lemon on apple before mixing with rest of ingredients to keep apple from turning dark.

